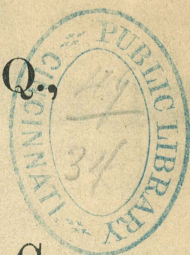


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INAUGURAL ADDRESS

OF

GEO. GRAHAM, ESQ.,



President American Wine-Growers'
ASSOCIATION,

DELIVERED SATURDAY, MARCH 29, 1862.

APPENDED:

A PREAMBLE AND RESOLUTIONS ON THE PROPOSED TAX ON NATIVE
WINES BY THE GOVERNMENT.

CINCINNATI:

MOORE, WILSTACH, KEYS & CO., PRINTERS,

25 WEST FOURTH STREET.

1862.

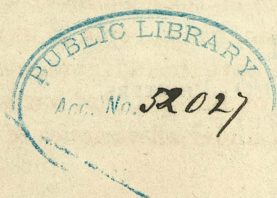
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A M E R I C A N WINE-GROWERS' ASSOCIATION.

SATURDAY, March 29, 1862.

THE regular Monthly Meeting of the Association was held in Bacon's Building, this afternoon. Mr. GEORGE GRAHAM, President for the ensuing year, upon taking the chair, delivered the following Address:

GENTLEMEN OF THE "WINE-GROWERS' ASSOCIATION:"

PERMIT me to tender you my thanks for your unanimous expression in selecting me as the President of your Association for the ensuing year. This honor is more highly appreciated by me, from many years acquaintance with those around me, knowing that many of them were the pioneers, and the first to introduce in the Ohio Valley the successful cultivation of our Native Grapes, and the manufacture of pure and unadulterated Native Wine.

You have not only excelled in grape culture, but you have also distinguished yourselves in the various branches of Agriculture and Horticulture connected with the Rural Economy of our country.

It is to you that the West is mainly indebted for the high character which the wines of Hamilton county have attained, not only on our continent, but also when they have been placed side by side with their own wines, on the tables of connoisseurs in France and Germany.

It was your skill, energy, and perseverance, which have enabled us to prove that the native grapes of this country are equal, under proper cultivation and manufacture, to the best wine-grapes of Europe; and that the wines produced from the Catawba, the Isabella, the Delaware, Clinton, Herbemont, Lenoir, and many other varieties, may, at no distant day, take the place of the celebrated wines imported from the other side of the Atlantic, which come to us at a yearly expense of millions of dollars. We have this advantage over the growers of the grape on the continent of Europe, that our vines are indigenous to the country, and hardy under all varieties of cli-

mate between twenty and forty-five degrees of north latitude; while the grapes of France, Italy, Hungary, and Spain, were originally derived from Asia, and in many districts require protection in the winter season.

Humboldt says, the vine does not belong to Europe. It grows wild on the Caspian Sea, and in Carimania. From Asia it passed into Greece, and thence into Sicily and Spain. The Phocians carried it into the South of France; the Romans planted it on the banks of the Rhine, and in Britain. In the old world its culture forms a highly important branch of rural economy, in all the countries where it is cultivated between the twenty-first and fifty-first degrees of north latitude, or from Shiraz, in Persia, to Coblenz, on the Rhine; and for many centuries it has contributed largely to the support, wealth, and comfort, of a large portion of the inhabitants of those regions. The vine, in Europe, may be termed naturalized there, from the variety of seedlings produced from the parent Asiatic stock; and to this is due the variety of wines produced, assisted by skill in manufacture, and the nature of the soil on which the grapes are grown.

In North America we have an almost endless variety of native grapes, which may be cultivated with success in the proper latitude, and especially in every part of the Mississippi valley. It is, therefore, no longer a question with us in relation to soil and climate, for we find the vine native in almost every part of our continent. So much did this attract the notice of the Europeans who discovered a portion of the new world, that they gave the name "Land of the Vine" (or *Winenland*) to that portion of the country where they first landed.

It was supposed, for a long time, that the native grapes of America did not contain the requisite qualities of good wine. But this objection has been answered by the analysis of thirty-eight varieties of grapes, from various sections of the Union; and in all tartaric acid was discovered, which is the distinguishing feature of the best wine grapes of Europe. This analysis was made by Professor Jackson, for the Government, in December, 1859.

In the analysis of the Catawba, which is our favorite wine grape, the samples were sent from a distinguished member of our Association, M. Werk, Esq., and as he is present I will give an extract from Professor Jackson's report. He says, "To determine the presence and proportion of tartaric acid, I selected the Catawba grape as that most abundantly grown for wine purposes, and by the kindness of Mr. Michael Werk, of Green township, Ohio, who placed at my

service several pounds of ripe grapes, and a sample of the tartar produced, I have been enabled to furnish the following results:

"Six pounds of grapes, pressed, yielded 56 ounces of a literally clear, colorless juice, of specific gravity 1.074. The amount of tartrate of lime attained from six pounds of grapes, or from four and two-thirds pints of juice, was 4.32 grammes, (nearly 67 grains,) which represents 50.16 grains of acid, tartrate of potash originally existing in the juice.

"This would give the quantity of cream of tartar present in each ounce of juice, as nearly one grain, admitting the whole of the tartaric acid to be combined with potassa; but as there is always some tartrate of lime present in the juice, the amount of cream of tartar is slightly lessened. The amount of sugar, determined by Fehling's modification of the copper grape sugar test, was 19.6 per cent.

"As the grapes examined had ripened very much in the interval between the gathering and the examination, the above proportion of tartrate of potassa is probably somewhat less than existed in the fruit. The presence of that amount shows satisfactorily, however, that tartaric acid is the dominating acid in the Catawba grape, and that it is produced abundantly in the latitude of Cincinnati.

"The sample of crude tartar forwarded by Mr. Werk, yielded, on qualitative analysis, acid tartrate of potassa, tartrate of lime, sulphate of potassa, phosphate of ammonia and magnesia. The two last mentioned salts were present in but small amount. No tannic acid was discovered in the pulp, where care was taken that the skins should not be pressed, thus proving that tannic acid is confined wholly to the skins."

This analysis of the Catawba grape places it one of the highest in Professor Jackson's table of 38 varieties of native grapes, and giving it all the qualities of the best wine grapes of Europe. It proves also the sagacity and intelligence of those who first adopted it as a wine grape in the Ohio valley. At the head of this list of benefactors we are proud to place our highly-esteemed member, N. Longworth, Esq., whose ample means and patriotic efforts enabled him to assume the lead, and with a steady onward progress never faltered until the still wines and sparkling Catawba of Hamilton county were ranked with the best wines of France and Germany. Many other varieties of grapes, submitted to a similar test, come nearly up to this standard, and contain saccharine matter and alcohol sufficient to warrant good wine, without the necessity of adding sugar to the juice.

It is often remarked that any fruit will make good wine. This is

a mistake. "Wine is properly the fermented juice of grapes, and contains alcohol, variable proportions of grape sugar, bitartrate of potash, and some tartrate of lime, with a very little malic and tannic acids, and some mucilaginous matters, besides œnanthic, and in old times œnanthic ether, and some volatile oils, derived from the grapes or produced by fermentation."

"The tartrates are characteristic of the wines produced from the grape, and do not characterize fermented currant, gooseberry or apple juices; citric acid being contained as the chief acid of the currant and gooseberry juice, while malic acid is that of the juice of the apple. Currant and gooseberry juices, therefore, are not wines, but are similar to punch made of lemon juice and alcohol sweetened. Fermented apple juice is not a wine, for it does not contain the tartrates nor any tartaric acid, but does contain malic, acetic, and tannic acids." Therefore, if we intend to produce wine, we must resort to the juice of grapes exclusively.

From Professor Jackson's analysis of many of the grapes which we cultivate in this county, and from our own practical knowledge of the wines manufactured from them, we have no fear in placing our samples in competition with the wines of Europe, and by selecting varieties, such as the Catawba, the Delaware, Norton's Virginia, the Diana, the Herbermont, Lenoir, and others, we can imitate the Port wine of Portugal, the Madeira of the island of Madeira, the various wines of the Rhine, and the wines of France, all of which with us are capable of improvement in proportion to the advancement of the vines, and our increased knowledge in selecting proper varieties, and greater experience in the manufacture of the grapes selected from the soils best adapted to their culture.

We have, in addition to these advantages, a guarantee in the character and integrity of the members of our Association, that such wines manufactured by them will always in their hands contain nothing but the pure juice of the grape, free from drugs and adulteration too often found in European wines imported into this country, and sold by unprincipled dealers as pure foreign wine.

Weber's report to the Patent Office on the culture of the grape, states that "experiments continued for eight years in France and Germany, have proved that in favorable seasons, grape juice contains in the average in 1,000 pounds—

Sugar, - - - - -	240 pounds.
Free acids, - - - - -	6 pounds.
Water, - - - - -	754 pounds.

1,000

All practical grape-growers and wine-makers in Germany and France admit that a wine containing the proportion of sugar, acids, and water above described, is in every respect preferable to heavier or lighter wines. It has lately been called a 'normal wine,' and may serve here as a standard."

If it is admitted that we have the grapes containing all the qualities of good wine, it must also be admitted that we have the climate and the soil best adapted to the culture of the native grape. Hamilton county is situated in north latitude 39 degrees 6 minutes, which has always been considered a highly favorable latitude to the growth of the vine. The soil, a blue limestone, or in geological phrase the Silurian formation, which is well known to be the most fertile of all others, and peculiarly adapted to the growth of the grape. The surface of the country near the Ohio is undulating, furnishing elevations and depressions with suitable exposure to the sun's rays, giving the wine-grower choice of locality for different varieties of grapes, and at the same time suitable drainage from the hills to the valleys.

The mean temperature of a country is the average of heat and cold throughout the year, and may be obtained by observing, at stated periods during each day, the indications of the thermometer in the months of April and October, (the temperature of these months being nearly equal to the annual mean temperature.) According to this rule, the annual mean temperature of Cincinnati may be put down at 53 degrees. Rome, in Italy, in a warmer climate, is put down of the same year at 60 degrees of Fahrenheit.

In relation to the soil of this county and its adaptation to the vine, this has been practically proved by one of our members present, Mr. Rentz, who pressed, in one season, from six acres of grapes, and put in his cellar, six thousand gallons of first quality of wine. This was an extraordinary season, and the average of several years' production would not be equal to this. It furnishes, however, evidence of what may be done in cultivating the native grape with skill and industry.

When we examine the history of the cultivation of the vine in Asia and Europe, we can go back to the earliest records, and we find that wine was a beverage with some of the nations of the old world. For the last two centuries unlimited capital, favorable laws by the governments, and the skill of the vine dressers, have been used to improve their wine and extend their commerce.

It is, therefore, more gratifying to us to know, that here in the far West of the United States, in the valley of the Ohio, where,

eighty years ago, there was no indication of the culture of the soil; no human sound was heard but the warwhoop of the savage echoed from our hills; our beautiful river undisturbed by anything but the paddle of the Indian canoe,—yet within that period of time we have prostrated the forest, organized a State now containing over two million of inhabitants, erected a city of nearly two hundred thousand people, and ornamented the surrounding country with our native vines. On our navigable rivers we introduced the steam-boat, and we have spread a net-work of three thousand miles of rail-road within our State boundary. All this has been done by the enterprise and industry of the people. To promote commerce, we introduced the culture of the European grape, which proved to be a failure, and unsuited to open air culture in our climate; but this did not discourage us. We took the native vine from the banks of the Catawba river, and others from other parts of our country, cultivated them by our own American system of vine-growing, and we are now able to send back to Europe a better wine than they can produce with all their skill in cultivation, assisted by all the power of their rulers, and the unlimited means of their nobility.

It is, perhaps, not more than twenty-five years since the manufacture of wine was commenced in Hamilton county, on a small scale, to test the value of the Catawba grape, and it is only within the last ten or twelve years that the wine business assumed a commercial aspect. The first experiments were made by manufacturing still wines, principally from the Catawba and Isabella grape. This wine having increased in quantity yearly, one of our members, N. Longworth, Esq., erected a cellar to contain three or four hundred thousand bottles of wine, and invested a large capital in converting the still wines into Champagne wine, or, as he termed it, the “Sparkling Catawba.” Soon after this, other growers of the grape, principally members of our Association, erected also extensive Champagne cellars, and commenced the wine business. The wines of Longworth, Yeatman, Bogen, Werk, Buchanan, Mottier, Mosher and others, having been tested with foreign wines in our Eastern cities, a market was made for the native wines of Hamilton county, and the demand so great, that dealers in foreign wine, in some instances, counterfeited the labels of some of our wine-growers, to enable them to sell their foreign Champagne. Thus the culture of the grape increased in the Ohio valley, until we have at this time, perhaps, in Hamilton county, between two and three thousand acres cultivated in bearing vines, and the export value, annually, over half a million of dollars. This export value will increase as we

extend the cultivation of the grape. It will also be increased, and a new impulse will be given to the cultivation of the vine, if the General Government will, in the new tax bill, impose a heavy duty on foreign wines, and relieve the native wines from taxation, fixing it as it now is on the soil, without regard to the products in wine. We might here use a cant phrase of the Rebels, that all we ask is to be "let alone." So with us, as we are not pulling down the Government, but exerting all our power to strengthen and sustain it, we ask to be "let alone" on the subject of tax on native wines, and we will soon furnish a pure and wholesome beverage, at so low a price that we will not fear competition from abroad, and at the same time enable the mass of the people to enjoy what would, under other circumstances, be monopolized by the aristocratic and the wealthy portions of the community.

It was to insure a pure native wine, and to gain all the information possible in the culture of the grape, from every reliable source, that this Association was formed. Here we meet as a collective body, and like the grape-gatherers of our own vineyards, each individual deposits his budget to be examined, which may be rejected if found worthless, or retained and diffused if found to be useful to the community.

We organized for another object, to prevent the adulteration of the native wines of Hamilton county, and in this we have not succeeded. In many places mere trash, in imitation of some favorite brand of wine, is sold under the name of the grower, who never saw the wine, and never had a transaction with the party. The refuse skins of pressed grapes, lees, and other refuse from the wine-press, have been converted into native wines, by an infusion of water and drugs, to imitate native wine. Neutral whisky passed over the skins of the grape, has been sold for pure Catawba brandy, at five and six dollars per gallon. These are impositions upon the public, not only injurious to the character of our wines at home, but injurious to our characters abroad, where the imposition is not detected. This spurious wine and brandy have been introduced into our hospitals of the army, palmed off upon inexperienced surgeons, as pure and unadulterated, coming from Hamilton county. The dealer who tampers or counterfeits the label on wine, should meet the punishment due to passing a counterfeit note, or a forged name to paper.

This Association, since its first organization, has had under consideration the disease peculiar to the grape in this region; the most important of which are the mildew and rot, which sometimes appear in our vineyards unexpectedly, and without any apparent cause.

Many of our grapes, in some seasons, have been seriously injured by these diseases, and when the berry was full grown, with the brightest hope of large crops, portions of our vineyards have been suddenly blighted, and the fairest prospects destroyed.

It will, therefore, be important for the members of this Association to continue their investigations on the subject of drainage, locality, and testing the variety of grapes not subject to these diseases, thus providing a remedy.

Another inducement for the organization of this Association, was, to promote the temperance movement, for our Association professes to march under the banner of temperance. If we, by our efforts as wine-growers, can introduce a cheap and healthy beverage, to take the place of ardent spirits, we will have conferred a blessing on our nation, and may justly claim to be its benefactors.

In the wine districts of France and Germany, where wine is cheap, and where it is used as the common beverage of the people, beastly intoxication is seldom seen, and intoxication of any kind of rare occurrence. This has been remarked, and confirmed, by many American travelers, who were astonished at the difference between the temperate and cheerful habits of those people, and the habits of those in our own country, or in the cities of London, Liverpool, and other places where ardent spirits are used to excess.

We therefore hope to check the onward progress of this evil of intemperance, which is now filling our cities with vagrants and paupers, our asylums with inmates, and our prisons with convicts. It is around our firesides, in our domestic circles. It is in our courts of justice. It was in our army at Bull Run, and contributed to our defeat. Wherever we turn we meet it. It follows and blights all our great advances in physical and social well-being. The friends of temperance had hope that the Total Abstinence Society would arrest its progress; but they offered no substitute for alcohol, and after exhausting all their energies in the struggle, they closed their lecture-halls, and appear now to have given up the contest. Father Matthew, with almost super-human efforts, pledged Ireland to temperance; but there is no one now to take up his thrown-off mantle, and the rising generation, although friendly to the cause he espoused, are without a leader.

In this country we are threatened with a heavy taxation to sustain and preserve the life of the nation. This tax, after the war, will be paid by the temperate and industrious portion of the people, who ought to be relieved from the extravagance and dissipation which would compel them to support the idle and vicious. Our

only hope, therefore, is in the increased cultivation of the grape, and the use of native wine.

I must now claim the indulgence of the members for detaining them so long on this one subject, the culture of the grape; and the only apology which I can offer, is, that our kindred society, which meets weekly in this hall, has of late years adopted the practice of an address from the chair, on the first meeting after the election; thus, from an intimation by one of our members, I understood that I was expected to adopt that custom, and introduce the business of this meeting with inaugural remarks.

I deem it unnecessary to say anything to you, who are practical grape-growers, on the various duties connected with the culture of the grape in the vineyard, and the process of converting them into wine. On these subjects you are much better able to teach me than I would be to instruct you. You have all heard and participated in discussions on locality of vineyards; on planting; on drainage; on pruning the vines, whether by leaving much wood, or little wood; on grafting; on seedlings; and the wine qualities of our great variety of grapes. All this may hereafter come before the Association in such form as you may please to present it. Therefore, if there is punctuality in our meetings, we may not only benefit ourselves, but by diffusing such information as we collect here, we may benefit others.

PREAMBLE AND RESOLUTIONS.

Upon the conclusion of the Inaugural Address, Mr. Thomas H. Yeatman read the following:

WHEREAS, The Government is now proposing to lay a tax of ten cents on the gallon of native wine, being about one-sixth its average value, and an additional tax of \$100 on each producer of wine, we deem it our duty to enter our protest. And for the reasons, that the introduction and manufacture of wine from native grapes is yet but an experiment; and although we have encouraged the planting of vineyards, and have drawn under cultivation hillsides and unavailable lands, increasing their value on the general tax list manifold, we again repeat, that the wine-making in this country, from the great multitude of drawbacks, is "*yet only an experiment.*" Independent of pecuniary gains, we have been moved to greater exertions to cultivate the grape, that we might, if successful, greatly advocate and aid the cause of temperance, for it is a well-established fact, that in all wine-producing countries, not one-tenth the number of inebriates are to be found as where the more general beverages consist of a distilled character. We would place ourselves, by encouraging the manufacture of native wine, independent of foreign importations, enhance the value of our side-hill and otherwise unavailable lands,

and give employment to our own people. But if the Government is determined to strike for the prostration of this branch of agriculture, let it enforce the proposed or any other tax or license on producers, besides which it is already too heavily burdened by the State.

Resolved, therefore, That the American Wine Growers' Association, of Cincinnati, do most earnestly **entreat** our authorities at Washington City to pause before they drive from our soil, by heavy taxation, this important experiment of agriculture—the cultivating of grapes and wine-making.

Resolved, That, instead of taxation on native wine, the Government should encourage its production by import duties on foreign Rhine wines, which are yet in competition, and afforded at prices below the native.

Resolved, That the foregoing preamble and resolutions be printed and forwarded to the Hon. Secretary of the Treasury, and our Representatives in Congress, asking their protest in our behalf.

A unanimous vote of thanks was passed to Mr. Graham.

Also, a motion to print 500 copies of the Inaugural Address, together with the above resolutions, in pamphlet form, and the President and Secretary were appointed a committee to carry out the intention of the motion.

GEO. GRAHAM, *President*.

GEO. L. FRANKENSTEIN, *Secretary*.

